



## STUZZICHINO

Baccalà fritters (2)	8
Ascolane olives	8
Fried white bait & school prawns with aioli & lemon <b>2015 Sparkling Harriet Chardonnay</b>	12 <b>9/40</b>

## ANTIPASTO

Salumi plate for two	27
Antipasto della casa for two <i>Please ask your waiter for today's selection</i> <b>2016 Wild Rose</b> <b>2015 Sparkling Harriet Chardonnay</b>	30 <b>8/36</b> <b>9/40</b>

## PRIMO

Seared Lakes Entrance scallops, truffle butter, celeriac & chicken skin <b>2016 Reserve Chardonnay</b>	29 <b>12/58</b>
Double baked goat's cheese soufflé, heirloom beetroots & candied walnuts <b>2016 Lily Grace Chardonnay</b>	19 <b>9/39</b>
Vitello Tonnato - rare roasted veal, tuna cream, caperberry, white anchovy & gremolata <b>2016 Reserve Chardonnay</b> <b>2016 Wild Rose</b>	21 <b>12/58</b> <b>8/36</b>



## PIZZA

Queen Margherita Scamorza & fresh torn basil <b>2016 Lily Grace Chardonnay</b>	18 <b>9/39</b>
Quattro Formaggio Smoked scamorza, shadows of blue, mozzarella, grana padano, spinach & roasted pumpkin <b>2015 Cabernet Sauvignon</b> <b>2015 Maxwell Reserve Cabernet</b>	21 <b>9/42</b> <b>53</b>

Calabrese Hot salami, confit garlic, oregano & blistered tomato <b>2016 Lily Grace Chardonnay</b>	22 <b>9/39</b>
Pesce Marinated squid, preserved lemon, capers & white anchovy <b>2016 Reserve Chardonnay</b>	22 <b>12/58</b>

Fungi Swiss brown mushroom, speck, shadows of blue & thyme <b>2015 Pinot Noir (Yarra Valley)</b> <b>2015 Reserve Pinot Noir</b>	22 <b>8/36</b> <b>58</b>
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## PASTA

Cavatelli pasta, osso bucco, oregano, black olive, provolone & garlic chips <b>2014 Francis Road Shiraz</b> <b>2015 Isaac Reserve Shiraz</b>	32 <b>9/42</b> <b>53</b>
Hand rolled fettuccine, Moreton Bay bugs, aromatic vegetables, citrus & chardonnay <b>2016 Reserve Chardonnay</b>	33 <b>12/58</b>
Baked ricotta cannelloni, tomato sugo, smoked scamorza & roasted pumpkin <b>2016 Lily Grace Chardonnay</b>	32 <b>9/39</b>

## SECONDO

Pan seared sea bream, romesco sauce, kale, onion fondue & crab croquette <b>2016 Reserve Chardonnay</b>	35 <b>12/58</b>
Gippsland veal striploin, smoked potato mash, horseradish, parsley & dutch carrot <b>2014 Shiraz (Maffra Vineyard)</b>	36 <b>8/36</b>
Roast rabbit roulade, crisp prosciutto, bulgur wheat, liquorice powder, charred sprouts & butternut puree <b>2015 Pinot Noir (Yarra Valley)</b> <b>2015 Four Generations Merlot</b>	36 <b>8/36</b> <b>58</b>

## CONTORNO

Hand cut chips, herb & spice salt	9
Seasonal greens with dukkah & roasted thyme butter	9
Iceberg lettuce, house vinaigrette, almond flakes, fennel & orange	9

## DOLCE

Cassatelle Trapenesi – fried Italian chocolate & ricotta filled pastry, orange & honey sauce <b>2016 Viognier Late Harvest (100mL)</b>	15 <b>7/27</b>
Apple & frangipane tart, date puree, caramelised apple & vanilla mousse <b>Il Bossetto Moscato D'Asti DOCG, Piemonte IT</b>	15 <b>9/42</b>
Handmade 'dry ice' ice cream and crostoli	11
Selection of cheese (3), Quince paste and house made breads <i>Please ask your waiter for today's selection</i> <b>2013 Sparkling Cabernet Merlot</b> <b>Cuvee Robert Fordham</b>	20 <b>9/40</b>

# CELEBRATE FATHER'S DAY WEEKEND

@ BY JORG

Saturday 2<sup>nd</sup> September  
Lunch & Dinner

Sunday 3<sup>rd</sup> September  
Lunch

Shared special running all weekend

\$45 pp  
Includes main & dessert  
Minimum of 2 people

Bookings essential